Welcome to Moët & Chandon Champagne Bar

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Moët & Chandon, Since 1743.

Every second, somewhere in the world, a cork pops from a bottle of Moët & Chandon.

From the glamour of Royal Ascot to the most exclusive British fashion events – the best moments are always shared with Moët & Chandon.

Today, Moët & Chandon welcomes you at Harrods, a London icon of exceptional experiences. Discover our champagnes under the spectacular chandelier made with 64,000 handcrafted golden discs, echoing the effervescence of our champagne.

Menu illustrated by Poppy Waddilove exclusively for Moët & Chandon

Cellar Master Selection

Cellar Master Benoît Gouez is the visionary creator of Moët & Chandon. In the years of exceptional harvests, his creations are born from the vast array of wines from the vineyards of Champagne.

Harvest of 2016

The story of a turbulent year.

After an unpredictable year and 6 years maturing in the cellar, Grand Vintage 2016 is serene, radiant and seamless, showcasing remarkable finesse.

The same year Leicester City shocked the UK winning the Premier League against 5000/1 odds, Andy Murray won his second Wimbledon title and Leonardo Di Caprio finally received an Oscar.

Moët & Chandon Grand Vintage 2016 ..... **£29** Glass | **£165** Bottle
48% Chardonnay, 34% Pinot Noir, 18% Meunier

Moët & Chandon Grand Vintage 2016 Rosé ..... **£31** Glass | **£175** Bottle
43% Pinot Noir (13% of red wine), 42% Chardonnay, 15% Meunier

Harvest of 2009

A contrasting year, the coldest winter in 15 years.

With over 14 years of aging in our cellars, this vintage boasts charisma and ripeness.

In 2009, Barack Obama became the first African American President of the United States, Usain Bolt set a new world record in the 100 meters (9.58 seconds) and the UK Royal Family launched their Twitter account.

Moët & Chandon Grand Vintage Collection 2009 ..... **£270** Bottle
50% Pinot Noir, 36% Chardonnay, 14% Meunier

Champagne Experiences

Spoilt for choice? Allow our tasting flights to guide your palate...
Ready to celebrate? Pop the cork with our champagne pyramid experience!

Tasting Flights

The Discovery **£27** 3x50ml
Moët & Chandon Brut Impérial, Rosé Impérial and Grand Vintage 2016

The Rosé Encounter **£29** 3x50ml
Moët & Chandon Rosé Impérial, Grand Vintage 2016 Rosé, Nectar Impérial Rosé

The Elevation **£42** 3x50ml
Moët & Chandon Brut Impérial, Grand Vintage 2016, Collection Impériale Création No. 1

The Grande Moët Moment ..... £55 pp

Our ultimate experience, served 'afternoon tea' style in a golden tower.

A glass of Moët & Chandon Impérial Brut paired with a Carlingford oyster, smoked salmon, lobster leaf, selection of Cheese & Charcuterie and our signature dessert Moët Caramel.

Champagne Tower Experience £335

A Champagne Pyramid Experience for 4-6 guests. Enjoy a magnum (1.5L) of Brut Impérial cascaded from the glistening Magnum Sleeve by artist Dimitry Hlinka, perfectly paired with a selection of 9 savoury bites and 1 sweet.

'Mo-Eay' or 'Mo-Wett?'

The million-dollar question: How do you pronounce Moët & Chandon?

It is pronounced as "MO-WETT!" But why? Despite being a French Maison, our founder's name - Claude Moët, has a Dutch origin, hence the pronunciation with a hard "T" at the end.

Champagnes By The Glass

For allergy related advice, service charge information and Weights and Measures guidelines please turn to the next page.

Moët & Chandon Brut Impérial **£19.50**

The world's most loved champagne, served from limited edition bottle designed by Pharrell Williams. A generous expression of champagne, perfectly balancing a blend of Pinot Noir, Chardonnay, and Meunier.

Moët & Chandon Rosé Impérial Magnum Serve **£21**

A radiant and enticing expression of Rosé champagne. A Pinot Noir-driven blend with notes of ripe red fruits.

Moët & Chandon Nectar Impérial **£21.50**

Tropical, exciting, and daring, The most exotic expression of Moët & Chandon. Bursting with stone fruits notes with a delicate hint of vanilla.

Moët & Chandon Nectar Impérial Rosé **£23**

A vibrant coral champagne with intense golden reflections, served from our limited edition bottle designed by Pharrell Williams. It offers a balanced, smooth palate with aromas of mature red fruits and a subtle hint of fresh mint.

Moët & Chandon Ice Impérial **£22**

A daring innovation by Benoît Gouez, our Cellar Master. The first champagne created to be served over ice. Seductive and fresh with tropical fruit aromas.

Moët & Chandon Ice Impérial Rosé **£24**

Characterised by fruitiness and complexity with scents of fragrant red berries, figs, and nectarines. Served over ice.

Moët & Chandon Grand Vintage 2016 ..... **£29**

2016 – a year of uncertainty and surprise for the Champagne region. After 6 years in the cellar, this champagne offers remarkable finesse with a structured finish.

Moët & Chandon Grand Vintage 2016 Rosé **£31**

A delightful sensation of sweetness with a silky texture. Emerging from a turbulent harvest year, this vintage is skilfully crafted and matured for 6 years.

Moët & Chandon Collection Impériale Création No. 1 ..... **£65**

The new prestige cuvée of Moët & Chandon, crafted with seven vintages and matured using different methods: bottle on the lees, stainless steel, and oak.

Champagnes By The Bottle

If you have any allergies, special dietary requirements or additional requests, please speak to a member of our team before placing your order.

Non-vintage Champagnes

Iconic champagnes of the House.	750ml	1500ml
Moët & Chandon Brut Impérial	**£105**	**£225**
Moët & Chandon Rosé Impérial	**£125**	**£250**
Moët & Chandon Nectar Impérial	**£125**	
Moët & Chandon Nectar Impérial Rosé	**£135**	
Moët & Chandon Ice Impérial	**£130**	
Moët & Chandon Ice Impérial Rosé	**£140**	
Moët & Chandon Collection Impériale Création No. 1	**£390**	

Grand Vintage Champagnes

The stories of a single harvest of a remarkable year.
Minimum 6 years of maturation.

Moët & Chandon Grand Vintage 2016	**£165**
Moët & Chandon Grand Vintage Rosé 2016	**£175**
Moët & Chandon Grand Vintage Rosé 2006 Magnum	**£360**

Grand Vintage Collection Champagnes

Unique and late disgorged. Hand-riddled, hand-disgorged, hand-labelled.
Minimum 14 years of maturation.

Moët & Chandon Grand Vintage Collection 2004	**£270**
Moët & Chandon Grand Vintage Collection 2002	**£290**
Moët & Chandon Grand Vintage Collection 2000	**£330**
Moët & Chandon Grand Vintage Collection 1999	**£350**
Moët & Chandon Grand Vintage Collection 1996	**£400**
Moët & Chandon Grand Vintage Collection 1993	**£410**

Exceptionally rare vintages exclusive to Harrods

Moët & Chandon Grand Vintage Collection 1990 Magnum	**£825**
Moët & Chandon Grand Vintage Collection 1985 Magnum	**£1900**
Moët & Chandon Grand Vintage Collection 1978 Magnum	**£2250**
Moët & Chandon Grand Vintage Collection 1959 Magnum	**£5950**

Please note that not all champagne vintages may be available at all times due to their rarity, hence have been marked with a golden sticker. Should you be interested in placing an order for a particular vintage, please let us know and we will do our best to fulfil your wish.

All of the champagnes are available for purchase to take home. Please speak to a member of our team to arrange this. The full range is also available in the Wine & Spirits Store on LG and anytime on Harrods.com.

Make it Moët & Chandon

From the classic Champagne Punch to the elegant French 75, we have been dazzling the world of champagne cocktails since the 1850s, when a Moët & Chandon Punch Romaine was served on the prestige decks of the Titanic.

Today, we keep exalting the provocative spirit of all cocktail pioneers with our very own Moët & Chandon flair, never settling for the ordinary and committed to the exceptional.

Signature Cocktails

If you have any allergies, special dietary requirements or additional requests, please speak to a member of our team before placing your order.

Strawberries & Cream **£20**

Smooth, fruity & perfectly balanced with a hint of vanilla for a refined finished.

Moët & Chandon Rosé Impérial, Belvedere Organic Vodka, strawberries, peach, whey, vanilla

Boulevard du Soleil **£20**

A vibrant and refreshing cocktail, with tropical mango notes and an elegant finish.

Moët & Chandon Brut Impérial, Hennessy V.S, mango sherbet, raspberry eau de vie, blood orange, verjus

Tea & Toast **£21**

A champagne toast to Harrods' heritage. A sophisticated and aromatic cocktail crafted with Harrods Earl Grey No. 42 and our signature Moët & Chandon Brut Impérial.

Moët & Chandon Brut Impérial, WhistlePig 10yo rye whiskey, Harrods Earl Grey (No. 42) tea distillate, sourdough bitters

Golden Margarita **£22**

Bright & refreshing twist on the classic Tommy's Margarita, perfecting balanced with Moët & Chandon Brut Impérial, Volcan de mi Tierra blanco tequila, and a hint of pineapple.

Moët & Chandon Brut Impérial, Volcan de mi Tierra blanco tequila, citric pineapple, coriander eau de vie, agave

Champagne Piña Colada **£21.50**

An elevated twist on the classic Piña Colada with Moët & Chandon Brut Impérial and clarified lime for an effervescent finish.

Moët & Chandon Brut Impérial, Eminente Claro Ron de Cuba rum, piña colada cordial, clarified lime

Signature Alcohol Free Cocktails

If you have any allergies, special dietary requirements or additional requests, please speak to a member of our team before placing your order.

Bloom & Blush **£14**

Refreshing and floral, balanced with a citrusy finish.

rosehip aperitif, saffron, grapefruit, verjus (76 kcal)

The Golden Orchard **£15**

A zesty & vibrant cocktail, with a hit of vanilla warmth.

Seedlip Grove 42 Citrus, ginger, apricot, vanilla (95kcals)

Strawberry Myrtle **£15**

A crowd pleasing, fruity, delicate, and aromatic sensation.

strawberry aperitif, myrtle leaf, vanilla (88kcals)

Food & Champagne

This season's menu has been carefully curated to express autumn & winter, highlighting the most characteristic flavours, aromas and sensations that we associate with those colder months.

Moët & Chandon and Harrods culinary experts have come together to create these delightful seasonal food pairings with Moët & Chandon Champagnes.

Bar Bites

If you have any food allergies, special dietary requirements or additional requests, please speak to a member of our team before placing your order.

Apéritif

Harrods Demi-Baguette **£4**
A fresh French classic served with butter.

Noccellara Olives (110 kcal) **£7.50**

Mixed Roasted Nuts (420 kcal) **£10**

Oysters

Irish Carlingford Oyster (86 kcal) ..... 2 for **£12**, 4 for **£21** or 6 for **£27**
One of natures real treasures, Rich Carlingford Oysters with raspberry & a citrus dressing.
Recommended pairing: ***Moët & Chandon Grand Vintage 2016***

French Gillardeau Oysters (86 kcal) ..... 2 for **£16**, 4 for **£29** or 6 for **£40**
Claire-finished oysters from France's famed fourth-generation oyster dynasty, dressed with a raspberry & cirtrus.
Recommended pairing: ***Moët & Chandon Grand Vintage 2016***

Caviar

A selection of luxurious Harrods caviar to perfectly pair with all our champagnes. Served with Crème fraîche and blinis.

	10g	30g
Oscietra	**£40** (342 kcal)	**£100** (391 kcal)

A fine hazelnut aroma underscores a balanced flavour.

Beluga	**£85** (342 kcal)	**£250** (399 kcal)

With a full-bodied structure and an unrivalled development on the palate, Beluga caviar brings a unique consistency and flavour.

Petite Moët Moments

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Cheese & Charcuterie

Looking for something to share? Discover our Charcuterie & Cheese selection, perfect for enjoying over a glass of champagne.

Charcuterie ..... Choose 1 for **£9**, 2 for **£16** or 3 for **£21**

Indulge in our premium selection of cured meats, perfectly paired with fresh melon and sourdough seeded crackers.

British Iberian Air-Dried Ham, aged 6 months (289kcal)
A delicate balance of smoky and savory notes *(30g)*

Italian Bresaola Valtellina IGP (275kcal)
Air-dried and aged to perfection for a lean, flavorful bite *(40g)*

Italian Parma Ham DOC, aged 18 months (317kcal)
Silky, sweet, and melt-in-your-mouth tender *(40g)*

Cheeses

A carefully curated selection of cheeses, served with fresh grapes and sourdough seeded crackers.

Truffle Brie (344kcal)
Creamy and indulgent with a hint of truffle *(30g)*

Tête de Moine (386kcal)
Nutty and aromatic, delicately shaved for a refined taste *(40g)*

Comté (392kcal)
Rich, complex, and perfectly aged for a deep, nutty flavour *(40g)*

Savoury

Smoked Salmon & Avocado *(252 kcal)* **£14**
Hand sliced smoked salmon, sliced avocado, lime, ponzu.
Recommended Pairing: ***Moët & Chandon Rosé Impérial***

Cinco Jotas 5J, aged 36 months (306kcal) **£14**
The finest Spanish Iberian ham, renowned for its rich, nutty flavor *(30g)*

Lobster Leaf (x2) (313 kcal) **£16.50**
Lobster, smoked paprika cracker, miso & yuzu dressing.
Recommended Pairing: ***Moët & Chandon Collection Impériale Création No.1***

Sweet

Joie Éclair (345 kcal) **£9**
Crisp choux filled with Madagascan vanilla diplomat and a cherry and lime compote.
Recommended Pairing: ***Moët & Chandon Nectar Impérial Rosé***

Moët Caramel (362 kcal) **£11**
42% milk chocolate mousse and rich salted caramel on a crunchy biscuit.
Recommended Pairing: ***Moët & Chandon Rosé Impérial***

Celebration Cake (645 kcal) **£12**
The ultimate celebration cake, inspired by our artistic collaboration with Pharrell Williams.
Layers of duck egg Victoria sponge and mango and yuzu compote with Madagascan vanilla Swiss buttercream
Recommended Pairing: ***Moët & Chandon Brut Impérial***

Spirits - Wines - Beer - Softs

	50ml
Vodka	
Belvedere Organic	**£12**
Belvedere Smogóry Forest	**£11**
Belvedere Heritage 176	**£13**
Whisky	
Glenmorangie Quinta Ruban	**£10**
Glenmorangie Nectar d'Or	**£11**
Ardbeg An Oa	**£13**
Cognac	
Hennessy V.S	**£12**
Hennessy X.O	**£28**
Tequila	
Volcan de Mi Tierra Blanco	**£12**
Volcan de Mi Tierra Reposado	**£14**
Volcan de Mi Tierra Cristalino	**£18**
Gin	
East London Liquor Kew Gardens Gin	**£10**
Sacred London Dry Gin	**£12**
Rum	
Flor de Cana 4yo White Rum	**£12**
Eminente Ambar Claro 3yo Cuban Rum	**£16**
Eminente Reserva 7yo Cuban Rum	**£18**
American Whiskey	
Woodford Reserve Bourbon	**£14**

Spirits - Wines - Beer - Softs

	125ml	Bottle
Wine		
Cloudy Bay Sauvignon Blanc Vintage 2023, Marlborough, New Zealand	**£13**	**£71**
Terrazas de Los Andes Malbec Vintage 2021, Mendoza, Argentina	**£13**	**£71**
Rock Angel Vintage 2022, Côtes de Provence, France	**£13**	**£71**
Beer		
Noam Lager		**£12**
Soft Drinks		**£4.95**
Coke Zero (1 kcal), Lemonade (70 kcal), Tonic (56 kcal), Tonic Light (30 kcal), Ginger Ale (68 kcal), Ginger Beer (74 kcal), Soda Water (0 kcal), Orange Juice (90 kcal), Apple Juice (103 kcal), Fresh Lemonade (25 kcal)		
Water		**£4.95**
Small, Still / Sparkling (0 kcal)		

If you have any allergies, special dietary requirements or additional requests, please speak to a member of our team before placing your order.

Harrods cannot guarantee that any of our products are free from allergens, as a wide variety of ingredients are handled in the same space in our kitchens. Calories declared are for guidance only and based on the complete dish/drink as listed on the menu and were correct at the time this menu was printed. Adults need around 2,000 kcals per day. While Harrods does its utmost to ensure that all intrinsic foreign bodies - e.g. bones, shell, fruit stones etc - are removed from our products, small pieces may remain.

In line with other high demand luxury dining destinations Harrods applies a cover charge of £1 per person. This compulsory fee supplements our menu prices, is subject to VAT and is invested into the business to help maintain our high quality offering. It is entirely separate to the discretionary 12.5% service charge shown on your bill to recognise the service you have received during your visit and which is retained by our staff in full.

In accordance with the Weights and Measures Act, in these premises, the measure for the sale of spirits is 25ml or multiples thereof, and 125ml or 175ml for wines.

Scan the QR code to discover more about
Moët & Chandon champagnes.

See you again soon!

Please enjoy Moët & Chandon responsibly.
Moet.com

be**drinkaware**.co.uk

This menu was printed on eco-friendly mineral paper.